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What is your Food Hygiene rating?

Whether your business is a healthy '5' and looking to keep it that way, or lower and hoping to improve, proper staff training is key to achieving this.

These courses are fully funded via the European Social Fund (ESF), for anyone with 3 years+ EU residency and the right to work in the UK.

Who are these courses suitable for?

All catering staff, cooks and chefs whose outlet and menu relies mainly on pre-prepared raw materials and predominantly uses pre-prepared dishes, mixes and sauces from frozen, chilled, dried or canned sources.

These may be the kitchens that serve chain restaurants, popular catering eateries, hospitals, school canteens, hotel dining rooms, care homes, contract catering sites, fast food outlets or cafes.

What is on offer?

You can choose to complete either Bundle 1 or 2.

If needed, Functional Skills courses (maths and/or English) can also be fully funded, plus the Certificate in Hospitality Catering Principles.

Bundle 1 - Full Level 2 Diploma

A - Mandatory Units:

- Maintenance of a Safe, Hygienic and secure Working Environment
- Working Effectively as Part of a Hospitality Team
- Maintain Food Safety when Storing, Preparing and Cooking
- Produce Basic Fish Dishes
- Produce Basic Meat Dishes
- Produce Basic Vegetable Dishes
- Produce Basic Hot Sauces

Optional Units (choose minimum of four)

- Maintain an Efficient Use of Food Resources
- Maintain an Efficient Use of Resources in the Kitchen
- Complete Kitchen Documentation
- Set Up and Close Kitchen
- Employment Rights and Responsibilities in the Hospitality, Leisure, Travel and Tourism Sector

Bundle 2 - Select minimum of four units

- Produce Healthier Dishes
- Maintain an Efficient Use of Food Resources
- Liaise with Care Team to Ensure that and Individual's Nutritional Needs are Met
- Prepare and Cook Food to Meet the Requirements of Allergy Sufferers
- Prepare Meals to Meet Relevant Nutritional Standards Set for School Meals
- Present Menu Items According to a Defined Brand Standard